



DEPARTMENT OF THE INTERIOR

INFORMATION SERVICE

UNITED STATES FISH AND WILDLIFE SERVICE

FOR FOOD EDITORS

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HINTS FOR HOLIDAY PARTIES--SEAFOOD SUGGESTIONS

Holiday parties are becoming as much a part of the Christmas season as shopping, gift wrapping, and festive dinners. The successful hostess will give careful thought to planning the refreshments for these parties which usually consists of a tasty beverage and hors d'oeuvres and canapés.

She should allow about six hors d'oeuvres and canapés for each guest, plus olives, mixed nuts, potato chips, etc. The hors d'oeuvres and canapés should be varied in color, flavor, texture and shape. If possible, she should plan to serve some hot and some cold. They should be the type that most of the preparation can be done ahead of time. The hors d'oeuvres and canapés should be arranged artistically on attractive trays.

Fish and shellfish lend themselves very well for these interesting and appetizing hors d'oeuvres and canapés. A varied assortment to use are clams, crabs, Maine sardines, shrimp, tuna, and frozen prepared fish sticks. They may be obtained fresh, frozen, canned, or in specialty packs.

The home economists of the Bureau of Commercial Fisheries, United States Department of the Interior, suggests using the following recipes for your holiday hors d'oeuvres and canapés.

CLAM AND CHEESE DIP

1 can (7 ounces) minced clams	1 teaspoon Worcestershire sauce
2 packages (3 ounces each) cream cheese	3 drops tabasco
$\frac{1}{4}$ teaspoon salt	2 teaspoons chopped parsley
2 teaspoons grated onion	potato chips
2 teaspoons lemon juice	

Drain clams. Save liquor. Soften cheese at room temperature. Combine all ingredients except potato chips and liquor; blend into a paste. Gradually add

about one-quarter cup clam liquor and beat until consistency of whipped cream. Chill. Serve in a bowl surrounded by potato chips. Makes about one pint dip.

PRECOOKED FISH BITES

One package (8 or 10 ounces) precooked fish sticks. Cut each fish stick in four pieces and place in a single layer in a baking pan. Bake in a hot oven, 400° F., for 15 to 20 minutes or until heated through and crisp. Spear each piece with a colored toothpick and serve with a cocktail sauce. Makes 32 to 40 fish bites.

COCKTAIL SAUCE

3/4 cup catsup	6 drops tabasco
1/4 cup lemon juice	3 tablespoons finely chopped
1/4 teaspoon salt	celery

Combine all ingredients and chill. Makes about one cup dip.

MAINE SARDINE CHEESE BALLS

1 can (3 1/4 ounces) Maine sardines	1 teaspoon grated onion
2 packages (3 ounces each) cream cheese	1/4 teaspoon salt
1 1/2 teaspoons prepared mustard	dash cayenne pepper
1 teaspoon lemon juice	3/4 cup finely chopped salted nuts

Drain sardines and mash. Add cream cheese and mix until smooth. Add the next five ingredients and mix well. Chill overnight. Portion sardine mixture with a teaspoon. Shape into small balls. Roll in nuts. Chill. Serve using colored toothpicks. Makes about 60 balls.

CRAB CANAPES

1 pound crab meat	Dash pepper
3 tablespoons mayonnaise or salad dressing	1 tablespoon lemon juice
1 tablespoon prepared mustard	12 slices white bread
1/4 teaspoon salt	1/4 cup grated Parmesan cheese
	2 tablespoons dry bread crumbs

Remove any shell or cartilage from crab meat. Combine mayonnaise, seasonings, lemon juice, and crab meat. Remove crusts and toast bread. Spread crab mixture on each slice of toast. Combine cheese and crumbs; sprinkle over top of each slice of toast. Cut each slice into 6 pieces. Place on a broiler pan about three inches from source of heat. Broil for two to three minutes or until brown. Makes approximately 72 canapes.

TANGY TUNA CANAPES

1 can (6½ or 7 ounces) tuna	½ cup butter or margarine
1 tablespoon finely chopped celery	3 tablespoons horseradish
3 tablespoons mayonnaise or salad dressing	32 round crackers
	chopped parsley

Drain tuna. Flake. Add celery and mayonnaise; blend into a paste. Combine butter and horseradish. Spread horseradish-butter on crackers. Top with tuna mixture. Garnish with parsley sprinkled over the top. Makes 32 canapes.

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